

cook's essentials™

BREADMAKER

Instruction Manual



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SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS



CAUTION

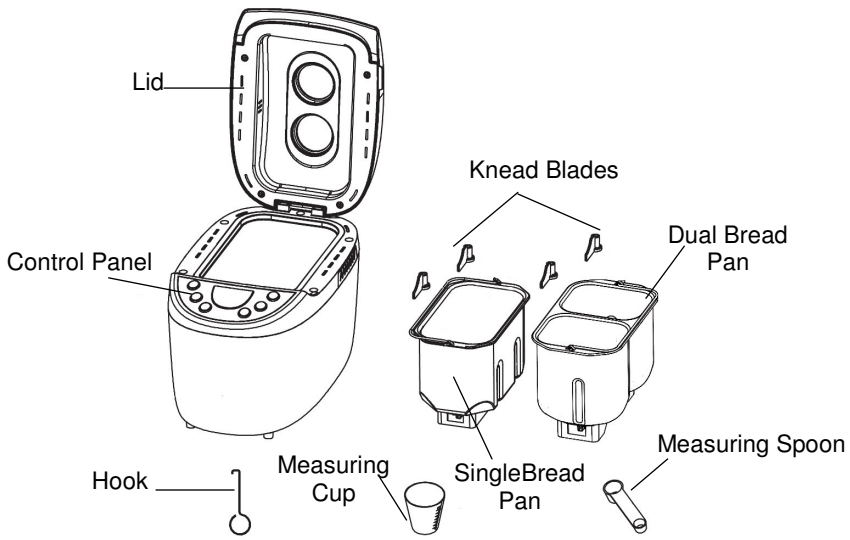
To prevent personal injury or property damage, read and follow all instructions and warnings.

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions, including these important safeguards and the care and use instructions in this manual.
- Do not touch hot surfaces. Use handle or knobs. Always use hot pads or oven mitts when handling hot bread and bread pan.
- To protect against electric shock do not immerse cord, plugs, or other electric parts in water or other liquids.
- Close supervision is necessary when this appliance is used by or near children.
- Unplug the appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or if the appliance is dropped or damaged in any manner. If you experience any problems with your appliance, unplug it immediately from the electrical outlet. For service information see warranty page.
- The use of accessory attachments not recommended by Focus Electrics may cause fire, electric shock, or injury to persons.
- Do not use this appliance outdoors.
- Do not let cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance during operation.
- To disconnect, turn control to "OFF," then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contacting moving parts.
- Do not let cord contact hot surface, including the stove.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Set breadpan on hot pad, trivet or other heat protective surface. Do not set hot breadpan directly on the counter, table or other surface.
- Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
- Do not use your breadmaker with a converter or transformer. This will destroy the electronic controls.
- Do not attempt to repair this appliance yourself.
- A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

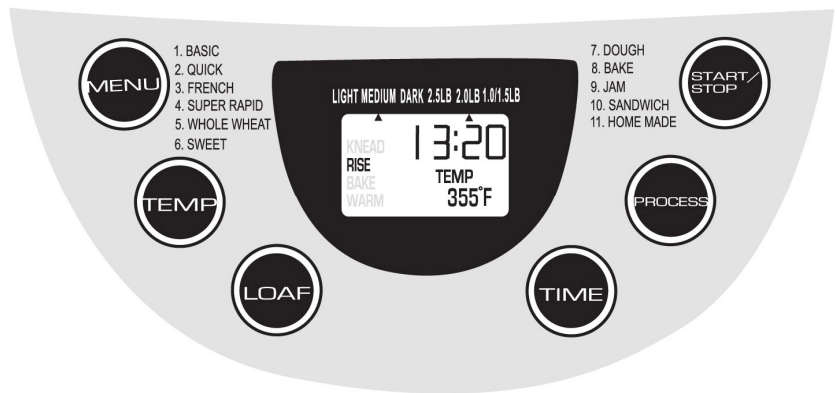
- Longer, detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. While use of an extension cord is not recommended, if you must use one, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord. The cord should be arranged so that it will not hang over the counter top or tabletop where it can be pulled by children or tripped over.
- **For household use only.**

SAVE THESE INSTRUCTIONS



BEFORE USING FOR THE FIRST TIME

Get to know your new cook's essentials™ Breadmaker. The control panel on your breadmaker was designed to be very easy to use. Please review the following features to better understand the control panel.



CONTROL PANEL and FUNCTIONS

LCD DISPLAY: The display indicates when the appliance is ready for use. When the appliance is first plugged in, there will be an audible beep and the default program is displayed. "1 3:20" appears on the display. The "1" specifies which program is selected (1-11 programs) and the "3:20" is the length of the program in hour: minutes. The position of the marking at the top of the display indicates the weight of the loaf selected (2.5, 2.0 or 1.0/1.5 lb) with 2.5 lb as the default. The position of the marking at the top of the display indicates the degree of browning that is selected (light, medium, or dark) with medium as the default. As the program proceeds the digits of the time displayed will decrease progressively indicating remaining time. During operation the status of the program is indicated in the display with a mark at the active program mode; "Time," "Preheating," "Kneading," "Pause," "Rising," "Baking," "Keep Warm," and program "End."

"START/STOP" Button: The "START/STOP" button is used to start or cancel a program. A short alert is heard with each press of the "START/STOP" button. Press this button when the breadmaker is idle to start the program. When the breadmaker is active, press and hold this button to cancel the program. If you do cancel the program, the breadmaker will return to its default settings for the chosen menu selection. All customized settings will be lost if the program is cancelled. You must set all desired program settings before starting the program. The program cannot be changed after the cycle has begun, unless you cancel the cycle.

"TIME" Button: "TIME" is used to set a delayed program end time. Only the following programs can be used with the delay timer: (1) "BASIC," (3) "FRENCH," (5) "WHOLE WHEAT," (6) "SWEET," and (7) "DOUGH." The (4) "SUPER RAPID," (2) "QUICK," (9) "JAM" and (8) "BAKE" programs can not be started with the delay timer. The delay hours and minutes will be added to the preprogrammed times for the specific program. The time indicated in the display is the time until the end of the cycle.

DELAY START: The maximum time delay is 12 hours and 58 minutes per program. Example: It is 8:30 p.m. and you would like the bread ready for the next morning at 7:00 a.m. Determine the time difference, 7:00 a.m. is 10 hours and 30 minutes ahead of 8:30 p.m. Press the "TIME" button until 10:30 appears in the display.

NEVER use the time delay function when using perishable ingredients such as milk, eggs, fruit, yogurt, etc.!

"TEMP" Button: "TEMP" cycles to select the crust darkness: **LIGHT (320 °F/160 °C)**, **MEDIUM (355 °F/179 °C)**, and **DARK (390 °F/199 °C)**. The default temperature is **MEDIUM**; the LCD will display the corresponding temperature value and is only applicable for the following programs: "WHOLE WHEAT," "SWEET," "BAKE" and "SANDWICH." The temperatures for "SUPER RAPID" change to **LIGHT (375 °F/191 °C)** **MEDIUM (390 °F/199 °C)** **DARK (410 °F/210 °C)** and "QUICK" change to **LIGHT (330 °F/166 °C)** **MEDIUM (345 °F/174 °C)** **DARK (365 °F/185 °C)**.

"LOAF" Button: The "LOAF" button adjusts the various programs for the selected loaf size; 2.5 lb, 2.0 lb or 1.0/1.5 lb. This button is only applicable for the following programs: "BASIC," "FRENCH," "SUPER RAPID," "WHOLE WHEAT," "SWEET," and "SANDWICH."

"MENU" Button: Use the "MENU" button to select the desired program. In general, use the following suggested programs for the following specialties.

MENU SELECTIONS

Menu 1: “BASIC” for white, rye, potato, egg, garlic and similar breads. The “BASIC” setting can be used for almost any bread recipe containing mostly bread flour.

Menu 2: “QUICK” for quick breads that do not use yeast and require only mixing and baking.

Menu 3: “FRENCH” for the preparation of particularly light white and Italian breads.

Menu 4: “SUPER RAPID” for preparing 2.0 lb. loaves in under 2 hours.

Menu 5: “WHOLE WHEAT” for breads containing 50% or more whole wheat, cracked wheat, buttermilk wheat and like breads.

Menu 6: “SWEET” for preparing breads with raisins, cinnamon, apricots and similar ingredients.

Menu 7: “DOUGH” for the preparation of dough with no baking.

Menu 8: “BAKE” to bake and/or brown bread or cakes.

Menu 9: “JAM” to cook marmalades and jams.

Menu 10: “SANDWICH” for baking lightly textured bread with a thinner crust, perfect for at-home sandwiches.

Menu 11: “HOME MADE” This program is for the baker who is very familiar with baking in a bread machine. This program allows for complete personalization of making bread. The time of each cycle; knead, rise, bake and keep warm, can be customized. The settable time range of each program as following:

KNEAD1	3-14min
RISE1	20-60 min
KNEAD2	8-24 min
RISE2	1-60 min
RISE3	20-120 min
BAKE	0-80 min
WARM	0-120 min

Please see “**Special Instructions for “Home Made”**” section for detailed instructions for using the “Home Made” function.

ALERTS, SOUNDS and OTHER GENERAL FUNCTIONS

Alert: The alert sounds:

- At the pressing of any button that allows function selection. If the button doesn't beep, that function choice is not available.
- During the second kneading cycle of the “BASIC,” WHOLEWHEAT,” and “SWEET” programs to signal that the cereals, fruit, nuts or other ingredients can be added.
- When the end of the program is reached.
- During the warming phase at the end of the baking procedure the alert sounds several times.

Power Interruption: If there is a brief power interruption of less than five minutes, the program position is stored in memory and the machine will resume when the power is restored.

Over-temp Error: If the display shows “H H H” after the program has been started, it means that the temperature inside of bread pan is too high. You should stop the program and unplug the power cord immediately. Open the lid and let the machine cool down completely before using again.

- A small amount of smoke and/or odor may occur upon heating due to the release of manufacturing oils – this is normal.
- Some minor expansion/contraction sounds may occur during heating and cooling – this is normal.

KNOW YOUR INGREDIENTS AND MEASURE ACCURATELY

Although bread making seems very basic, it is a science and the proportions of ingredients are critical. The most important step in using your bread maker is to measure the ingredients precisely and accurately. Read the following information to better understand the importance each ingredient plays in the bread making process. Always make sure the ingredients are fresh.



- Measure the liquid ingredients in see-through measuring cups with accurate markings. Place the cup on a flat surface and measure at “Eye Level,” not at an angle. All measurements must be accurate. Always use liquids between 80-90°F (27-32°C) to assure optimal yeast activity.



- Spoon the dry ingredients into the appropriate measuring cups or spoons, and then level off with table knife. All ingredients measured in measuring spoons and cups must be level, not rounded or heaping.



- Never scoop measuring cups into dry ingredients. This will compress the ingredients into the cup and cause the dough to be dry which will result in a short loaf of bread.

BREAD FLOUR should be used in your bread maker. It contains more gluten-forming proteins than all-purpose flour and will provide well-formed loaves with good structure. Several different brands of bread flour are available. **Do not use self-rising or cake flour in your bread maker.**

WHOLE WHEAT FLOUR can be used in your bread maker using the “WHOLEWHEAT” bread setting. Whole wheat flour contains the entire wheat kernel, including the bran and germ. Therefore, breads made with 100 percent or a high percentage of whole wheat flour will be lower in height and heavier in texture than bread made with bread flour. The “WHOLEWHEAT” setting on your bread maker is programmed to better develop the structure of wheat breads for optimum results.

RYE FLOUR can be used in combination with bread flour in the preparation of rye or pumpernickel bread. However, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

SUGAR and OTHER SWEETENERS provide food for the yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used include sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, dried or fresh. Do not use artificial sweeteners as a substitute for sugars and other natural sweeteners; the yeast will not react properly and poor results will be attained. When measuring sticky sweeteners, such as honey, coat the measuring spoon with vegetable oil before measuring the sweetener. This will allow the sweetener to slide off the spoon without sticking.

MILK enhances flavor and increases the nutritional value of bread. Any type of milk; dry, whole, 2%, 1%, skim, buttermilk or canned evaporated milk can be used in

making bread. Refrigerated milk may be warmed to 80-90°F (27-32°C) however do not overheat (above 100°F, 38°C) as this could affect the yeast activity. Do not use regular milk when using the “Time Delay” function. Use dry milk and water as a substitute.

WATER used in combination with dry milk can be substituted for regular milk and must be used when using the “Time Delay” function as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 80-90°F (27-32°C). Do not use water above 100°F (38°C) as this could affect the yeast.

BUTTER, MARGARINE, SHORTENING and OILS serve several purposes in bread making as they tenderize the bread, add flavor and richness. Butter and margarine are interchangeable in recipes. Butter and margarine can be used right from the refrigerator. Cut cold butter or margarine into smaller pieces for faster blending during the knead cycle. Low-fat or fat-free bread can be made by substituting equal amounts of unsweetened applesauce or plain yogurt for the amount of fat recommended in the recipe. Using less fat will affect the height, tenderness and texture of the bread, which is normal.

EGGS add color, richness and leavening to bread. Use only large eggs. No premixing is needed. Egg substitutes can be used in place of fresh eggs. One egg equals ¼ cup of egg substitute. To reduce cholesterol, you can substitute two (2) egg whites for a large egg in the recipes without affecting the end result. Watch the dough during the knead cycle as some minor adjustment may be needed to get the dough to the right consistency.

SALT has several functions in making bread. It controls yeast growth while strengthening the gluten structure to make the dough more elastic and also adds flavor. Use ordinary table salt in your bread maker. Using too little or eliminating the salt will cause the dough to over rise. Using too much can prevent the dough from rising as high as it should. “Light” salt can be used as a substitute for ordinary table salt, providing it contains both potassium chloride and sodium. Use the same amount as recommended for table salt. When adding salt to the bread pan, add to one corner to keep it away from the yeast, especially when using time delay as the salt can affect the yeast activity.

YEAST is a living organism, which through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas that makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipes. Using a little more can cause the dough to over rise and bake into the top of the bread maker. Fast rising yeast and bread machine yeast are virtually the same and interchangeable with one another. Do not use compressed yeast as poor results may be obtained. A ¼-ounce envelope of yeast contains 2¼ teaspoons. Yeast can also be purchased in bulk so you can measure the exact amount needed. Once opened, keep refrigerated. Always make sure yeast is fresh and has not passed the “Use By” date.

SPECIAL NOTE ON FLOUR: How to make minor adjustments for dough: All flours are affected by growing conditions, milling, storage, humidity, etc. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store bread flour in an airtight container. Store whole grain flours, whole wheat and rye, in a refrigerator to prevent them from becoming rancid. Measure the amount of flour as directed in each recipe, but make any adjustments after the first 3 - 4 minutes of continuous kneading.

SPECIAL NOTE ON CINNAMON AND GARLIC: Adding too much cinnamon or garlic can affect the texture and size of the loaf obtained. Cinnamon can break down the structure of the dough, affecting height and texture. Too much garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe.

CHECKING THE DOUGH: Making changes to the dough is easy. This can be done during the knead cycle only. Do not turn off the breadmaker to adjust dough.

- Touch the dough. If it feels a little sticky and there is a slight smear of dough under the knead blade, no adjustment is necessary.
- If the dough is very sticky, clinging to the sides of the pan, and is more like a batter than a dough, add one tablespoon of flour. Allow the flour to be mixed completely into the dough before making any more adjustments. To prevent heat from escaping, open the cover of the bread maker only to add flour.
- If the dough is dry and the bread maker appears to be laboring, add one teaspoon of lukewarm water. Allow water to be completely mixed into the dough before making any additional adjustments and keep lid closed to keep heat in the appliance.

Dough is “just right” when it is smooth in appearance, soft to the touch, leaves a slight residue on your finger, and the bottom of the bread pan is clean of dough residue.

CREATING ARTISAN BREAD CRUSTS: Just before the bread baking cycle begins, open the cover of the bread maker and carefully brush the top surface of the dough with a lightly beaten egg white that has been mixed with 1 teaspoon of water. If desired, slash the top of the dough $\frac{1}{4}$ to $\frac{1}{2}$ inch deep with a sharp knife into desired design. Leave plain or sprinkle with seeds, herbs, grated parmesan or romano cheeses, or other desired toppings. Press toppings gently into the dough to ensure it adheres and will not fall off. Close the cover and allow bread to bake.

For best results, use only the beaten egg white with water to treat the crust before the bake cycle begins. This mixture will ensure that toppings will stick and not fall off when bread is removed from the pan.

Do not use vegetable oil cooking sprays to treat crusts, as the cooking sprays can be flammable when exposed to the bread maker’s heating unit.

Crust can also be treated after bread is done baking. Remove bread from the bread pan and place on a rack. Lightly brush the top of the loaf with melted butter, margarine, olive oil, or vegetable oil and sprinkle desired topping on to the bread’s top.

BASIC STEPS IN MAKING BREAD

Always clean your new appliance thoroughly before using. Refer to “Cleaning your cook’s essentials™ Breadmaker” section.

1. Select and insert the bread pan; use either the single bread pan or the dual bread pan. **Note:** Do not make loaves larger than one pound in the dual bread pan. Place the non-stick coated bread pan in the middle of the baking chamber. When the bread pan is pressed lightly in the center the fixing device locks into place. To remove the bread pan, pull with medium force on the bread pan carrying handle. **CAUTION:** The handle is hot after baking. Use oven mitts or hot pads when removing a hot bread pan.
2. Position the knead blades on to the shafts in the bottom of the bread pan, matching the hub shape with the shaft shape. You may need to twist the bar slightly for the knead blade to drop in place. Make sure the knead blades are pushed down on the shafts all the way.
3. Add ingredients to the bread pan in the order listed in the recipe; liquids first,

then the butter or margarine, next the dry ingredients and finally the yeast. For best results level the dry ingredients before adding the yeast.

4. Plug the breadmaker cord into a 120 volt, AC electrical outlet **ONLY**.
5. Use the "MENU" button to select the desired program menu.
6. Use the "LOAF" button to select the desired loaf size.
7. Use the "TEMP" button to select the desired crust darkness.
8. If desired, use the "TIME" button to set the elapsed time for when the program is to be completed.
9. Press the "START/STOP" button to begin the program. After the breadmaker has been turned on, the programmed setting cannot be changed without canceling the program. To change the setting, hold the "START/STOP" button down until the alert sounds. Then program the control as desired and turn back on.
10. When the bread is done, an alert will sound. Turn the breadmaker off by holding the "START/STOP" button down until the alert sounds. Unplug the cord from the electrical outlet. If the breadmaker is not turned off after the cycle is complete, the breadmaker will automatically go into a one hour "Keep Warm" mode. If the machine is not turned off after the end of the "Keep Warm" period, the machine will turn itself off.
11. Remove the bread pan. **CAUTION:** The handle is hot after baking. Use oven mitts or hot pads when removing a hot bread pan.
12. Invert the bread pan and shake gently until the loaf falls out. Place the bread on a rack to cool 15 to 20 minutes. The knead blades will normally stay in the bread pan when the bread is removed, but may on occasion slide out in the bread. If the knead blades are inside the loaf, remove with the included hook before slicing. **CAUTION:** The knead blades are very hot, remove with care. If making another loaf of bread right away, be sure the machine is turned off and allowed to cool 15 to 20 minutes with the cover open.

Special Instructions for "Home Made": The "HOME MADE" setting is perfect for the user who is familiar with the intricacies of making bread at home and wants to customize their own settings.

- 1) Press the "PROCESS" button once and "KNEAD1" will appear on the display; then press the "TIME" button to adjust the minutes. Press "PROCESS" again to confirm the time for the first kneading cycle. Press "PROCESS" again to advance to the next step. **Note:** To advance the time more rapidly, press and hold "TIME."
- 2) "RISE1" will now show on the display. Press the "TIME" button to adjust the minutes. Once the desired time has been set, press "PROCESS" again to advance.
- 3) Continue until you have customized all settings. Press "START/STOP" to exit programming, then press again to begin the cycle.

Note: Your breadmaker's memory can remember your customized homemade settings unless power is lost for more than 5 minutes. When "HOME MADE" is first selected, the default setting is the same as BASIC.

High Altitude Adjustment: Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten structure. To slow the rising of the dough, reduce the amount of yeast by $\frac{1}{4}$ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by a teaspoon or two. Some experimentation will be needed when using your breadmaker at high altitudes.

CLEANING YOUR cook's essentials™ BREADMAKER

1. Unplug the cord from the electrical outlet and allow the appliance to cool completely before cleaning.
2. Immediately after the bread is removed from the bread pan, fill the bread pan half full with warm water and a small amount of dish soap. Allow the bread pan to soak for 5 to 20 minutes or until the knead blade can be lifted off of the shaft. You may need to twist the knead blade slightly to loosen. If the knead blade is difficult to remove after soaking, secure the cross bar on the underside of the bread pan while twisting the knead blade to loosen. Wash the inside of the bread pan and knead blade with a soft cloth, rinse and dry. Use a mild detergent. Never use chemical cleaning agents, oven cleaners, abrasive scouring pads, or cleansers on the bread pan or knead blade as damage to the coating or finish can occur. Replace the knead blade on the shaft.
3. Never immerse the bread pan in water or wash in an automatic dishwasher as damage to the bearing that turns the knead blade can occur. Wipe the inside of the oven chamber and the outside surfaces of the breadmaker with a damp cloth if necessary. Never dip the appliance in water or fill the baking compartment with water! The lid **cannot** be removed for cleaning.



NOTE: The coating on the inside of bread pan may change color over time; this is normal and does not affect the bread.

TROUBLESHOOTING GUIDE

Review the following Problems, Possible Causes and Solutions below.

LOAF SIZE & SHAPE

Short loaves

- Wheat breads will be shorter than white breads due to less gluten forming protein in whole-wheat flour.
- Not enough liquid - Increase liquid by 1-2 teaspoons.
- Sugar omitted or not enough added - Assemble ingredients as listed in recipe.
- Wrong type of flour used - Do not use all-purpose flour.
- Not enough yeast used or too old - Measure amount recommended and check freshness date on package.
- Wrong type of yeast used - Use fast rising or bread machine yeast. Do not use compressed yeast.

Flat loaves, no rising

- Yeast omitted - Assemble ingredients as listed in recipe.
- Yeast too old - Check expiration date.
- Liquid too hot - Use lukewarm liquids 80-90°F (27-32°C).
- Too much salt added - Use amount recommended in recipe.
- Sugar or other sweetener omitted - Assemble ingredients as listed in recipe.

Top and sides cave in

- Too much liquid – Reduce liquid by 1-2 teaspoons.
- Too much yeast – Use recommended amount.

Gnarly or knotted top, not smooth

- Not enough liquid – Increase liquid by 1-2 teaspoons.
- Too much flour – Measure flour accurately, leveling off measuring cup.

Loaves uneven, shorter on one end

- Dough too dry preventing even rise in bread pan – Increase liquid by 1-2 teaspoons.

Collapsed while baking

- May be caused from baking in high altitude – Make adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 1-2 teaspoons.

BREAD TEXTURE

Heavy, dense texture

- Too much flour – Measure accurately, leveling off measuring cup.
- Not enough yeast – Add recommended amount of yeast.
- Not enough sugar – Add recommended amount of sugar.

Open, coarse, or holey texture

- Salt omitted – Assemble ingredients as listed in recipe.
- Too much yeast – Add recommended amount of yeast.
- Too much liquid – Reduce liquid by 1-2 teaspoons.

Bread doesn't slice well, very sticky

- Sliced while too hot – Allow bread to cool on rack at least 15-20 minutes before slicing to release steam.
- Not using proper knife – Use a good bread knife or electric knife.

Center of loaf raw, not baked through

- Too much liquid – Reduce liquid by 1-2 teaspoons.
- Power outage during operation – If the power goes out during operation for longer than 5 minutes, the breadmaker will remain off when the power is restored. Remove the unbaked loaf from the bread pan and start over with fresh ingredients.
- Forgot to put knead blade in bread pan – Always make sure the knead blade is on the shaft in bottom of the bread pan before adding ingredients.

CRUST and COLOR THICKNESS

Dark crust color/too thick

- Too much sugar – Reduce sugar by half.

Loaf of bread is burned

- Breadmaker is malfunctioning – See Warranty page for service information.

Crust too light

- Not enough sugar or fat – Increase sugar or fat by half the amount recommended.

BREAD PAN PROBLEMS

Knead blade cannot be removed

- Add warm water to the bread pan and allow the knead blade to soak before trying to remove. Follow the cleaning instructions. You may need to twist the knead blade slightly after soaking to loosen. Do not immerse the bread pan in water.

Bread sticks to bread pan/difficult to shake out

- Can happen over prolonged use – Wipe the inside of the bread pan, from the ribs down with vegetable oil or solid shortening. Or add 1 tsp. vegetable oil to the liquid in the bread pan before adding dry ingredients. Do not use vegetable spray as sticking can worsen. Or, let bread sit in bread pan for 10 minutes before shaking out. Replacement bread pan may be ordered. See Warranty page.

MACHINE MECHANICS

Ingredients not mixed

- Did not start machine – After programming the control panel, press the “START/STOP” button to turn on.
- Forgot to put knead blade in bread pan – Always make sure the knead blade is on the shaft in the bottom of the bread pan before adding ingredients.

Burning odor noted during operation

- Ingredients spilled inside oven – Be careful not to spill ingredients when adding to the bread pan as they will burn on the heating unit and cause smoke.
- Bread pan leaks – Replacement bread pan may be ordered. See Warranty page.
- Exceeding capacity of bread pan – Do not use more ingredients than recommended in recipe and always measure accurately.

Machine unplugged by mistake or power lost during use for longer than 5 minutes. How can I save the bread?

- If machine is in knead cycle, reprogram to the same bread setting and turn the machine back on.
- If machine is in rise or bake cycle, preheat conventional oven to 350°F (177°C). Carefully remove the bread pan from the machine and bake on rack in center of oven for 20-25 minutes or until golden brown.

Alert sounds, display shows “H H H” and machine cannot be turned on.

- Breadmaker too hot to make consecutive loaves – Unplug the cord from the outlet and allow to cool with the bread pan removed and cover open for 15-20 minutes. Plug the cord back in the outlet, add bread pan and start machine.

Alert sounds, display shows “E E E” and machine cannot be turned on.

- Breadmaker is malfunctioning – See Warranty page for service information.

RECIPES

Pre-packaged bread mixes can be used in your breadmaker. Simply follow the instructions given for the specific bread mix. Unless otherwise stated for the bread mix, use the 1.5 lb. setting for loaf size. Follow standard practices; liquid ingredients into the bread pan first, then dry ingredients with the yeast, if required, going in last. Following are some scratch bread recipes to get you started. There are many recipe books containing bread recipes and a supplemental recipe book is available at www.focuselectrics.com.

BASIC

For all of the following recipes, follow these general guidelines. **The following breads should be baked on setting 1, "Basic."**

Add liquids to the bread pan first, then dry ingredients. Level the dry ingredients; quarter the butter or margarine and add to the corners. Make an impression in the center of the dry ingredients and add the yeast. Close the lid, select "Menu," choose setting desired, select "Temp," then select "Loaf" to size indicated in recipe.

Old Fashioned White Bread

1.5 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
1¼ cups + 2 tbsp.	Milk, 80° F	1½ cups + 2 tbsp.
2 tbsp.	Butter or Margarine	2 tbsp.
3 ½ cups	Bread Flour	4 cups
1½ tbsp.	Sugar	2 tbsp.
1¼ tsp.	Salt	1½ tsp.
2 tsp.	Active Dry Yeast	2¼ tsp.
-or-	-or-	-or-
1½ tsp.	Bread Machine/Fast Rise Yeast	2 tsp.

Potato Chive Bread

1.0 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
½ cup + 2 tbsp	Water, 80° F	1 ¼ cup
1 tbsp	Butter or Margarine	2 tsp
⅓ cup	Mashed Potatoes, leftover	⅔ cup
2 cup	Bread Flour	4 cup
1 tbsp	Dry Milk	2 tbsp
1 tbsp	Sugar	2 tbsp
2 tsp	Freeze-dried Chives	4 tsp
1 tsp	Salt	2 tsp
1 ½ tsp	Active Dry Yeast	3 tsp
-or-	-or-	-or-
1 tsp	Bread Machine Yeast	2 tsp

Garlic Bread

1.0 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
¾ cup	Water, 80° F	1 ½ cup
2 tsp	Butter or Margarine	2 tbsp
2 cup	Bread Flour	4 cup
2 tsp	Dry Milk	2 tbsp
2 tsp	Sugar	1 ½ tbsp
1 tsp	Salt	1 ½ tsp
2 tsp	Dried Parsley Flakes	1 ½ tbsp
½ - 1 tsp (to taste)	Garlic Powder	1 – 1 ½ tsp (to taste)
1 ½ tsp	Active Dry Yeast	2 ¼ tsp
-or-	-or-	-or-
1 tsp	Bread Machine Yeast	2 tsp

Classic Rye Bread

1.5 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
1¼ cups + 1 tbsp.	Water, 80° F	1½ cups
1 tbsp.	Butter or Margarine	1 tbsp.
2⅓ cups	Bread Flour	3 cups
1 cup	Medium Rye Flour	1¼ cups
2 tbsp.	Dry Milk	2 tbsp.
1½ tbsp.	Sugar	1½ tbsp.
1¼ tsp.	Salt	1½ Tsp
2 tsp.	Caraway Seed, optional	2 tsp.
2 tsp.	Active Dry Yeast	2¼ tsp.
-or-	-or-	-or-
1½ tsp.	Bread Machine/Fast Rise Yeast	2 tsp.

Tomato Basil Rye Bread

1.0 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
¾ cup	Water, 80° F	1 ½ cup
1 tbsp	Vegetable Oil	2 tbsp
4 halves	Sun-Dried Tomatoes	8 halves
2 tbsp	Sugar	4 tbsp
1 tsp	Salt	2 tsp
1 ¾ cup	Bread Flour	3 ½ cup
½ cup	Medium Rye Flour	1 cup
1 ½ tsp	Dried Basil Leaves	3 tsp
1 ½ tsp	Active Dry Yeast	3 tsp
-or-	-or-	-or-
1 tsp	Bread Machine Yeast	2 tsp

LOW CARB & GLUTEN-FREE

For all of the following recipes, follow these general guidelines. **All Gluten-Free and Low Carb breads should be baked on setting 1, "Basic."** Gluten free breads must first have liquid ingredients whisked together in a separate bowl to ensure proper blending. Break eggs into a 2 cup measuring cup and add recommended amount of water before mixing in the liquid ingredients.

Gluten-Free Bread

2.0 Pound Loaf	INGREDIENTS
1 cup + 2 tbsp.	Water, 80° F
3	Eggs*
4 tbsp.	Melted Butter or Canola Oil
1 tsp.	Cider Vinegar
2 cups	White Rice Flour
¾ cups	Potato Starch Flour
¼ cup	Tapioca Flour
⅔ cup	Non-fat Dry Milk
3 tbsp.	Sugar
1 tbsp.	Xanthan Gum
1 ½ tsp.	Salt
1 tbsp.	Active Dry Yeast

* Place eggs in measuring cup, then add water to measuring cup, fill to 1 ¾ cup.

Brown & White Rice Flour Gluten-Free Bread

2.0 Pound Loaf	INGREDIENTS
1 cup	Water, 80° F
3	Eggs*
4 tbsp.	Melted Butter or Canola Oil
1 tsp.	Cider Vinegar
1 cup	White Rice Flour
1 cup	Brown Rice Flour
¾ cups	Potato Starch Flour
¼ cup	Tapioca Flour
⅔ cup	Non-fat Dry Milk
3 tbsp.	Brown Sugar
1 tbsp.	Xanthan Gum
1 ½ tsp.	Salt
1 tbsp.	Active Dry Yeast

* Place eggs in measuring cup, then add water to measuring cup, fill to 1 ⅔ cup.

Whole Wheat & Seed Low Carb Bread

2.0 Pound Loaf	INGREDIENTS
2 ½ cups	Water, 80° F
¼ cup	Olive Oil
1 tsp.	Artificial Sweetener
1 tsp.	Salt
1 cup	Unprocessed Wheat Bran
4 cups	Whole Wheat Flour
2 pkg.	Bread Machine/Fast Rise Yeast
½ cup	Flax Seeds, roughly ground
¼ cup	Sunflower Seeds, Hulled
2 tbsp.	Pumpkin Seeds, Roasted

Low Carb Bread

1.5 Pound Loaf	INGREDIENTS
¾ cup	Water, 80° F
1	Egg
1 tbsp.	Butter or Margarine
1 tsp.	Sugar
½ cup	Oat Flour
½ cup	Soy Flour
1 cup	Vital Wheat Gluten
2 tsp.	Bread Machine/Fast Rise Yeast

QUICK

For all of the following recipes, follow these general guidelines. **The following breads should be baked on setting 2, “Quick.”**

Add liquids to the bread pan first, then dry ingredients. Level the dry ingredients; quarter the butter or margarine and add to the corners. Make an impression in the center of the dry ingredients and add the yeast. Close the lid, select “Menu,” choose setting desired, select “Temp,” then select “Loaf” to size indicated in recipe.

Nut Bread

1.5 Pound Loaf	INGREDIENTS
4 tbsp.	Vegetable Oil
¾ cup	Milk, 80° F
2	Eggs, Large
2½ cups	All Purpose Flour
1 cup	Sugar
2½ tsp.	Baking Powder
½ tsp.	Baking Soda
1 tsp.	Salt
½ cup	Chopped Nuts

NUT BREAD FLAVOR VARIATIONS

Banana Nut: Replace vegetable oil with ½ cup softened butter or margarine, cut into small pieces for thorough blending; reduce milk to 2 tablespoons; add 1⅓ cups mashed ripe banana (about 2 medium).

Cherry Pecan: Reduce milk to ½ cup; use chopped pecans for chopped nuts; add ½ cup chopped maraschino cherries, well drained.

Cranberry Nut: Reduce milk to ½ cup and add 1 cup coarsely chopped cranberries.

Date: Omit chopped nuts and add ¾ cup chopped dates and ½ teaspoon ground nutmeg.

FRENCH

For all of the following recipes, follow these general guidelines. **The following should be baked on setting 3, “French.”**

Add liquids to the bread pan first, then dry ingredients. Level the dry ingredients; quarter the butter or margarine and add to the corners. Make an impression in the center of the dry ingredients and add the yeast. Close the lid, select “Menu,” choose setting desired, select “Temp,” then select “Loaf” to size indicated in recipe.

French Bread

1.0 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
¾ cup + 2 tbsp	Water, 80° F	1 ½ cup + 1 tbsp
1 ½ tsp	Butter or Margarine	1 ½ tbsp
2 ½ cup	Bread Flour	4 ¼ cup
1 tsp	Sugar	2 tsp
¾ tsp	Salt	1 ½ tsp
1 tsp	Active Dry Yeast	2 ¼ tsp
-or-	-or-	-or-
¾ tsp	Bread Machine Yeast	2 tsp

French Garlic Bread

1.0 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
¾ cup + 1 tbsp	Water, 80° F	1 ½ cup + 2 tbsp
2 tsp	Butter or Margarine	4 tsp
2 ¼ cup	Bread Flour	4 ½ cup
1 ½ tsp	Chopped Green Onion Tops	3 tsp
1 tsp	Chopped Garlic Cloves	2 tsp
1 tsp	Sugar	2 tsp
¾ tsp	Salt	1 ½ tsp
1 ½ tsp	Active Dry Yeast	3 tsp
-or-	-or-	-or-
1 tsp	Bread Machine Yeast	2 tsp

SUPER RAPID

For all of the following recipes, follow these general guidelines. **The following should be baked on setting 4, "Super Rapid."** Many recipes can be converted to the Super Rapid cycle. Use your recipe of choice and add an additional teaspoon of yeast for those recipes using yeast. **DO NOT use any quick bread recipes on this setting.**

Basic Super Rapid Bread

1.0 Pound Loaf	INGREDIENTS	2.5 Pound Loaf
½ cup + 1 tbsp.	Water, 80° F	1 cup + 4 tbsp.
1	Egg	1
1 tbsp.	Butter or Margarine	3 tbsp.
1 tbsp.	Dry Milk	3 tbsp.
2 cups	Bread Flour	4 ⅔ cups
2 tbsp.	Sugar	4 tbsp.
1 tsp.	Salt	1 ½ tsp.
2 tsp.	Active Dry Yeast	3 ½ tsp.

WHOLE WHEAT

For all of the following recipes, follow these general guidelines. **The following recipes should be baked on setting 5, "Whole Wheat."**

Add liquids to the bread pan first, then dry ingredients. Level the dry ingredients; quarter the butter or margarine and add to the corners. Make an impression in the center of the dry ingredients and add the yeast. Close the lid, select "Menu," choose setting desired, select "Temp," then select "Loaf" to size indicated in recipe.

If the bread collapses during the baking period, add 1 or 1½ tablespoons vital wheat gluten to the recipe for respective loaf size to prevent this from happening. Vital wheat gluten can be found at most health food stores.

100% Whole Wheat Bread

1.5 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
1 cup + 2 tbsp.	Water, 80° F	1¼ cups + 3 tbsp.
1	Egg, Large	1
1 tbsp.	Molasses	1½ tbsp.
1 tbsp.	Honey	1½ tbsp.
2 tbsp.	Butter or Margarine	2 tbsp.
3 ⅓ cups	Whole Wheat Flour	4¼ cups
2 tbsp.	Dry Milk	2 tbsp.
1¼ tsp.	Salt	1½ tsp.
2 tsp.	Active Dry Yeast	2¼ tsp.
-or-	-or-	-or-
1½ tsp.	Bread Machine/Fast Rise Yeast	2 tsp.

Buttermilk Wheat

1.0 Pound Loaf	INGREDIENTS	2.0 Pound Loaf
¾ cup + 1 tbsp	Buttermilk, 80° F	1 ¾ cup
1 ½ tbsp	Butter or Margarine	2 tbsp
⅔ cup	Bread Flour	1 ⅓ cup
1 ⅓ cup	Whole Wheat Flour	2 ⅔ cup
1 ½ tbsp	Brown Sugar, packed	3 tbsp
1 tsp	Salt	1 ½ tsp
⅛ tsp	Baking Soda	½ tsp
1 ½ tsp	Active Dry Yeast	2 ¼ tsp
-or-	-or-	-or-
1 tsp	Bread Machine Yeast	2 tsp

SWEET

For all of the following recipes, follow these general guidelines. **The following recipes should be baked on setting 6, “Sweet.”**

Add liquids to the bread pan first, then dry ingredients. Level the dry ingredients; quarter the butter or margarine and add to the corners. Make an impression in the center of the dry ingredients and add the yeast. Close the lid, select “Menu,” choose setting desired, select “Temp,” then select “Loaf” to size indicated in recipe.

Coconut Bread

1.0 Pound Loaf	INGREDIENTS	2.5 Pound Loaf
½ cup + 2 tbsp.	Water, 80° F	1 ½ cups + 2 tbsp.
1	Egg	1
2 tbsp.	Butter or Margarine	4 tbsp.
¼ cup	Dry Milk	½ cup
1 tbsp.	Honey	2 tbsp.
¼ cup	Coconut*	½ cup
2 cups	Bread Flour	4 ⅓ cups
¼ cup	Sugar	½ cup
1 tsp.	Salt	1 ½ tsp.
1 ½ tsp.	Active Dry Yeast	1 ½ tsp.

* Add half of the coconut during the second knead cycle, then add the rest before the bake cycle.

Raisin Bread

1.0 Pound Loaf	INGREDIENTS	2.5 Pound Loaf
½ cup + 2 tsp.	Water, 80° F	1½ cups + 1 tbsp.
2 tbsp.	Butter or Margarine	4 tbsp.
2 cups	Bread Flour	4 cups
¼ cup	Dry Milk	½ cup
3 tbsp.	Sugar	⅓ cup
¾ tsp.	Salt	1½ tsp.
1	Egg	1
1 tsp.	Active Dry Yeast	1 ½ tsp.
1 tbsp.	Honey	2 tbsp.
¼ cup	Raisins	½ cup
¼ cup	Chopped Nuts (optional)	⅓ cup

DOUGH

For all of the following recipes, follow these general guidelines. **The following recipes should be baked on setting 7, “Dough.”**

Add liquids to the bread pan first, then dry ingredients. Level the dry ingredients; quarter the butter or margarine and add to the corners. Make an impression in the center of the dry ingredients and add the yeast. Close the lid, select “Menu,” choose setting desired.

Basic Bagel

1.5 Pound Loaf	INGREDIENTS	
1 cup	Water, 80° F	
3 Cups	Bread Flour	
2 tbsp.	Sugar	
1½ tsp.	Salt	
1½ tbsp., cut into 6 pieces	Butter or Margarine	
2 tsp.	Active Dry Yeast	
-or-	-or-	
1½ tsp.	Bread Machine/Fast Rise Yeast	
3 Quarts	Water	
1 tbsp.	Sugar	
	Poppy or Sesame Seeds, for garnish	

After dough is formed and breadmaker shuts off, remove the dough from the bread pan and place into a lightly greased bowl. Cover bowl and place in the refrigerator for 20 minutes.

After the dough is cooled, remove from the bowl and place on a lightly floured surface. Roll the dough into a ½ inch thick rectangle. Divide the dough into 8 equal sections, roll each piece into a ball and punch a hole through the center with your finger. Stretch the hole until it is about 1-2 inches in diameter. Place formed bagels onto a greased cookie sheet about 2 inches apart. Brush lightly with cold water, cover and set in a warm, draft free room to rise until they have doubled in size.

Bring 3 quarts of water to a boil in a 5 qt dutch oven. Add the sugar and stir to dissolve. Reduce heat to low and carefully add 2-3 bagels to hot water. Let simmer for 3-4 minutes on each side. Remove with a slotted spoon, drain, then place on the greased baking sheet about an inch apart. Sprinkle with garnish, if desired, and bake bagels in a preheated 450°F (232°C) oven for 12-15 minutes or until golden brown. Let cool slightly before serving.

Basic Dinner Rolls/Bread Sticks

1.5 Pound Loaf	INGREDIENTS
¾ cup + 1 tbsp.	Water, 80° F
3 tbsp.	Butter or Margarine
3 cups	Bread Flour
3½ tsp.	Sugar
2 tbsp.	Dry Milk
1 tsp.	Salt
2 tsp.	Active Dry Yeast
-or-	-or-
1½ tsp.	Bread Machine/Fast Rise Yeast
	Softened Butter or Slightly Beaten Egg White

After dough cycle has completed, remove bread pan from breadmaker and then remove dough. Place dough onto a slightly floured surface for 15 minutes. Shape dough into desired roll shape, place on greased baking sheet, cover and place in a warm, draft free area for 45 minutes to rise. Once dough has doubled in size, lightly brush the tops with butter or egg white and bake in a 350° F oven for 15-20 minutes, or until golden brown. Serve warm.

JAM

For the following recipe, follow these general guidelines. **The following recipe should be baked on setting 9, "Jam."**

Breadmaker Strawberry Jam

	INGREDIENTS
2 cups	Granulated Sugar
2 tbsp.	Powdered Low Sugar Fruit Pectin
3 cups	Fresh Strawberries, washed, hulled, and sliced

SANDWICH

For the following recipe, follow these general guidelines. **The following recipe should be baked on setting 10, "Sandwich."**

Sandwich White Bread

1.0 Pound Loaf	INGREDIENTS	2.5 Pound Loaf
½ cup + 3 tbsp.	Water, 80° F	1½ cups + 3 tbsp.
1 tbsp.	Butter or Margarine	3 tbsp.
1 tbsp.	Dry Milk	3 tbsp.
2 cups	Bread Flour	4 ⅔ cups
1 tbsp.	Sugar	2 ½ tbsp.
1 tsp.	Salt	2 tsp.
1 tsp.	Active Dry Yeast	1 tsp.

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